

## EATING & DRINKING

HALF FULL

### Drink on the Bright Side

Shandies and other Euro-style fruit-flavored brews have washed up stateside, and summer will never be the same

**IN BRITAIN AND GERMANY**, where summer is measured in days, not months, people seize their sunshine where they can, sometimes by mixing fruit sodas and juices into their beers. Now, at long last, a wave of these fruity, exceptionally quenching beers has broken stateside.

The concoctions go by many names—shandy, radler, Weisse mit Schuss, Potsdamer, Russ—based on origin and composition. The shandygaff (shandy for short) began in Britain as a mix of bitter beer and ginger beer. Today the recipe is looser but the result is much the same. According to John Hensley, master brewer at Jacob Leinenkugel Brewing, “It’s a simple way to make beer more refreshing and more sessionable”—that is, lower in alcohol, suited to drinking over an hourslong session. Since the Wisconsin brewery’s first lemony Summer Shandy hit shelves in 2007, Leinenkugel’s shandies have saturated the beer aisle.

The American craft-brew scene can be rather rule-bound and self-serious. In Europe, where the free-

wheeling session fueled by easy-drinking brews is the norm, things are a little more relaxed. Why not add fruit juice? Perhaps American brewers’ recent embrace of shandies marks a lightening up.

Boston-based brewery Harpoon launched its line of shandies in 2014, when brewers mixed their framboise (a raspberry-flavored sour) with UFO White, a slightly spiced wheat. Today, Harpoon has an entire line of fruit-infused brews, from pineapple to pink lemonade. No matter the fruit, the process is the same: Make a good base beer (they still use their UFO White), then add juice.

The wheat-beer base is popular, with enough sweetness to balance tart fruit. But some brewers look to other styles. “With our lager, the fruit flavor comes through in a cleaner, clearer way,” said Mark Hellendrung, CEO of Rhode Island’s Narragansett Brewing. The brewery collaborates with another Ocean State icon, Del’s, whose frozen lemonades “define summer,” Mr. Hellendrung said. “Like a carnival in a cup.” —*William Bostwick*



**1. Jacob Leinenkugel Brewing Leinenkugel's Summer Shandy (4.2% ABV)**

A blast of candy lemon sunshine wrapped in cooling clouds; hazy, sweet and smooth.

**2. Suncrush Beer Tangerine (4.0% ABV)**

A spinoff from Hardywood Park Brewery, Suncrush is a line of

sparkling-sweet fruit beers, helmed by this infusion of tangerine and matcha tea.

**3. Deschutes Brewery Humm Zinger (4.3% ABV)**

Creamsicle smooth, Sour Patch tart, a genre-bending swirl of citrusy Pilsner and grapefruit kombucha from Bend, Ore., neighbors Humm.

**4. Spoztl Brewery Shiner Lemon Pils (4.8% ABV)**

Doubling down on the citrus with Meyer lemons and trendy Lemondrop hops, yet without an overpowering pucker. The most balanced of the bunch, spritzed, not soaked, in juice.

**5. Narragansett Brewing Del's Watermelon Shandy (4.7% ABV)**

Two

venerable Ocean State brands team up for a new spin on the shandy: a biscuity lager plus a candy-sweet melon slushy.

**6. Harpoon Brewery UFO Big Squeeze (4.5% ABV)**

Harpoon's firecracker wheat beer, already lighter and brighter than most wheats, flies even higher with an extra fizz of grapefruit.

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